

CLAIMS

What is claimed is:

1. A baking tray to be used in a bread maker, the baking tray having surfaces coated with a non-sticky ceramic layer.
2. The baking tray according to claim 1, wherein the non-sticky ceramic layer is coated on an inner surface of the baking tray.
3. The baking tray according to claim 1, wherein the non-sticky layer is formed by a sol-gel method.
4. The baking tray according to claim 2, wherein the non-sticky layer is formed by a sol-gel method.
5. A bread maker in which dough is kneaded by reciprocating a mixing bag up and down, comprising:
 - an oven compartment;
 - a pair of parallel kneading drums which are rotatably disposed in upper and lower parts of the oven compartment and rotated in clockwise and counterclockwise directions;
 - a baking tray, having a ceramic layer to receive the dough to bake bread, wherein the baking tray is placed between the upper and lower kneading drums and formed with a slit;
 - a pair of dough-blocking members which is disposed in an upper part of the oven compartment between the baking tray and the upper kneading drum and prevents the mixing bag from being moved toward the upper kneading drum;
 - a heater to heat the inside of the oven compartment;
 - a rotation sensor sensing rotations of the upper and lower kneading drums;
 - a driving part rotating the upper and lower kneading drums; and
 - a control part controlling a rotation of the upper and lower kneading drums.
6. The bread maker according to claim 5, further comprising:
 - a door to rotatably open and close a front opening of the oven compartment; and

an operation display panel in a front side of the main body to display an operation state of the main body.

7. The bread maker according to claim 5, wherein the upper and lower kneading drums are disposed in parallel to wind upper and lower ends of the mixing bag.

8. The bread maker according to claim 5, wherein the baking tray slides into and out of the oven compartment.

9. The bread maker according to claim 5, wherein the baking tray is shaped like a box, and includes an opening in the top surface.

10. The bread maker according to claim 5, wherein the ceramic layer is formed by a sol-gel method.

11. The bread maker according to claim 5, wherein the ceramic layer is formed by a vacuum coating method.

12. The bread maker according to claim 5, wherein the ceramic layer is formed by a chemical vapor deposition method.

13. The bread maker according to claim 5, wherein the ceramic layer is formed by an electrodeposition method.

14. A bread maker to make bread, including a heater to heat the inside of the oven compartment, a rotation sensor sensing rotations of the upper and lower kneading drums, a driving part rotating the upper and lower kneading drums, and a control part controlling a rotation of the upper and lower kneading drums, in which dough is kneaded by reciprocating a mixing bag up and down inside an oven compartment, comprising:

a pair of parallel kneading drums which are rotatably disposed in upper and lower parts of the oven compartment and rotated in clockwise and counterclockwise directions;

a baking tray, having a ceramic layer to receive the dough to bake bread, wherein the baking tray is placed between the upper and lower kneading drums and formed with a slit; and

a pair of dough-blocking members which is disposed in an upper part of the oven compartment between the baking tray and the upper kneading drum and prevents the mixing bag from being moved toward the upper kneading drum.

15. The bread maker according to claim 14, further comprising:
a door to rotatably open and close a front opening of the oven compartment; and
an operation display panel in a front side of the main body to display an operation state of the main body.

16. The bread maker according to claim 14, wherein the upper and lower kneading drums are disposed in parallel to wind upper and lower ends of the mixing bag.

17. The bread maker according to claim 14, wherein the baking tray slides into and out of the oven compartment.

18. The bread maker according to claim 14, wherein the baking try is shaped like a box, and includes an opening in the top surface.

19. The bread maker according to claim 14, wherein the ceramic layer is formed by a sol-gel method.

20. The bread maker according to claim 14, wherein the ceramic layer is formed by a vacuum coating method.

21. The bread maker according to claim 14, wherein the ceramic layer is formed by a chemical vapor deposition method.

22. The bread maker according to claim 14, wherein the ceramic layer is formed by an electrodeposition method.